



LOIMER

Gumpoldskirchen **Gumpold** 2013 Chardonnay, Niederösterreich

Vineyard

Origin:	Lower Austria
Designation:	Quality Wine
Site:	Brindlbach, Steingrube
Grape variety:	Chardonnay
Elevation:	220 m
Soil composition:	lime gravel
Climate:	pannonian
Training method:	Guyot
Age of vines:	35 years
Density of plants:	4.000 vines / ha
Yield per hectare:	35 hl / ha
Cultivation method:	biological-dynamic, according to „respekt BIODYN“

Cellar

Harvest:	selective harvest by hand in 20 kg crates end of September
Maceration time:	12 hours
Fermentation:	spontaneous fermentation in 300 lt oak barrels, ¼ new wood, by 25° for 2 week
Aging:	on full lees in 300 lt oak barrels for 12 months and another 6 months on fine lees in stainless steel tanks
Bottling:	April 2015

Wine

Vintage: **The 2013 Vintage – Difficult Beginning; Happy Ending**

The long winter led to a late, but speedy bud break, thanks to some beautiful weeks at the end of April and beginning of May. However, a hailstorm at the end of May resulted in yield losses in the Käferberg and Steinmassl vineyards. Flowering in mid-June was relatively on time. Unfortunately, the weather was not on the favourable side: a heatwave was followed by cold and damp conditions that strongly hindered pollination, especially of the main variety, Grüner Veltliner. The summer of 2013 was one of the five hottest summers in the last century. An extremely dry period in July was counteracted by rain in August – just in time for a very good ripening phase to begin.

Ripening was a slow process, so calmness and patience were important. By November 8th, all of the wines, except for the sweet ones, were in the cellar. And finally, these were joined at the end of November by the Auslese and Beerenauslese wines.

Tasting: Full yellow. The nose shows soft shades of ripe fruit, pastel-colored aromas of camomille, vanilla and smoke. The palate is tremendously intense and spicy of herbs, indeed very rich and long. The full body is sufficiently countered by a vivaceous acidity and gives the wine a lot of length. In the aftertaste slightly salty. There is still a lot to come!

Maturation potential:	2016 - 2026
Food recommendation:	white meat, veal, ripe, creamy cheese
Serving temperature:	12° - 14°C
Decant:	yes
Vegan:	yes

Data

Alcohol:	14%
Residual sugar:	1,0 g/l
Acidity:	5,2 g/l
Must weight:	99,6° Oechsle
EAN Code:	9120009728482 9120009728505 9120009728512
Available in:	0,75 l 1,5 l 3,0 l
Control:	by Lacon
BIO Status:	wine made with organic grapes AT-BIO-402



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